

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1. (currently amended): A manufacturing process for producing nut butter ~~with a low-fat content~~ comprising:

roasting nuts;

grinding the roasted nuts to a coarse consistency paste having nut particles ranging in size from about 1.5 to about 3.5 mm to produce a nut butter;

the resulting nut butter not containing hydrogenated oils;

the resulting nut butter not containing stabilizers;

the resulting nut butter not containing an emulsifier; and

the resulting nut butter not containing a bulking agent.

Claims 2-4. (canceled).

Claim 5. (previously amended): The process of claim 1, further comprising blending at least one ingredient selected from the group consisting of spices, herbs, dried fruits, extracts of same, salt, and sugar, with the nut paste during grinding.

Claim 6. (previously amended): The process of claim 1, wherein, immediately after grinding, the coarse nut paste has a temperature ranging from 145 degrees Fahrenheit to 165 degrees Fahrenheit.

Claim 7. (previously amended): The process of claim 1, further comprising mixing and blending the coarse nut paste into a continuously agitating, mixing tank and adding salt and/or sugar into the tank.

Claim 8. (previously amended): The process of claim 7, further comprising adding at least one ingredient selected from the group consisting of spices, herbs, dried fruits and/or extracts.

Claims 9-10. (canceled).

Claim 11. (previously amended): The process of claim 7, wherein mixing and blending is for 5 to 15 minutes.

Claim 12. (previously amended): The process of claim 11, wherein, immediately after mixing and blending, the nut butter has a temperature ranging from 120 degrees Fahrenheit to 125 degrees Fahrenheit.

Claim 13. (previously amended): The process of claim 12 further comprising the step of pumping the nut butter into a depositing system and depositing the nut butter into one or more containers.

Claim 14. (currently amended): A nut butter ~~with a lower fat content~~ comprising:

coarse ground roasted nuts having nut particles ranging in size from about 1.5 to about 3.5 mm;

said nut butter not containing hydrogenated oils;

said nut butter not containing stabilizers;

said nut butter not containing an emulsifier; and

said nut butter not containing a bulking agent.

Claim 15. (previously amended): The nut butter of claim 14, wherein said nuts have a USDA color of 4, or slightly above.

Claims 16-17. (canceled).

Claim 18. (previously amended): The nut butter of claim 14, further comprising at least one ingredient selected from the group consisting of spices, herbs, dried fruits and/or extracts of same, salt and/or sugar.

Claims 19-20. (canceled).

Claim 21. (previously presented): The process of claim 1 wherein the nuts comprise peanuts.

Claim 22. (previously amended): The nut butter of claim 14 wherein said nuts comprise peanuts.

Claims 23-24. (canceled)

Claim 25. (previously amended): The nut butter of claim 18 wherein said at least one ingredient comprises 0.75% to 20% of said nut butter.

Claims 26-28. (canceled).

Claim 29. (previously presented): The process of claim 1 wherein the nuts comprise skins.

Claim 30. (previously presented): The nut butter of claim 14 further comprising nut skins.

Claim 31. (previously presented): The process of claim 1 wherein the nut butter comprises 90% to 99.18% nut content.

Claim 32. (previously presented): The nut butter of claim 14 wherein said nut butter comprises 90% to 99.18% nut content.

Claim 33. (currently amended): A manufacturing process for producing a nut butter spread ~~with a lower fat content~~ comprising:

roasting nuts;

grinding the roasted nuts to a coarse consistency paste having nut particles ranging in size from about 1.5 to about 3.5 mm to produce a nut butter;

adding a spread ingredient to produce a nut butter spread;

the resulting nut butter spread not containing hydrogenated oils;

the resulting nut butter spread not containing stabilizers;

the resulting nut butter spread not containing an emulsifier; and

the resulting nut butter spread not containing a bulking agent.

Claim 34. (canceled).

Claim 35. (previously presented): The process of claim 33 wherein the spread ingredient comprises at least one ingredient selected from the group consisting of spices, herbs, dried fruits, extracts of same, salt and sugar, with the nut paste during grinding.

Claim 36. (previously presented): The process of claim 33 wherein, immediately after grinding, the coarse nut paste has a temperature ranging from 145 degrees Fahrenheit to 165 degrees Fahrenheit.

Claim 37. (previously presented): The process of claim 33 further comprising mixing and blending the coarse nut paste into a continuously agitating, mixing bank and adding salt and/or sugar into the bank.

Claim 38. (previously presented): The process of claim 37 further comprising at least one ingredient selected from the group consisting of spices, herbs, dried fruits and/or extracts.

Claim 39. (previously presented): The process of claim 37 wherein mixing and blending is for 5 to 15 minutes.

Claim 40. (previously presented): The process of claim 39 wherein, immediately after mixing and blending the nut butter spread has a temperature ranging from 120 degrees Fahrenheit to 125 degrees Fahrenheit.

Claim 41. (previously presented): The process of claim 40 further comprising the step of pumping the nut butter spread into a depositing system and depositing the nut butter spread into one or more containers.

Claim 42. (currently amended): A nut butter spread ~~with a lower fat content~~ comprising:
coarse ground roasted nuts having nut particles ranging in size from about 1.5 to about 3.5 mm
and a spread ingredient;
said nut butter spread not containing hydrogenated oils;
said nut butter spread not containing stabilizers;
said nut butter spread not containing an emulsifier; and
said nut butter spread not containing a bulking agent.

Claim 43. (previously presented): The nut butter spread of claim 42 wherein said nuts have a USDA color of 4, or slightly above.

Claim 44. (canceled).

Claim 45. (previously presented): The nut butter spread of claim 42 further comprising at least one ingredient selected from the group consisting of spices, herbs, dried fruits and/or extracts of same, salt and/or sugar.

Claim 46. (previously presented): The nut butter spread of claim 45 wherein said at least one ingredient comprises 0.75% to 20% of said nut butter spread.

Claim 47. (previously presented): The process of claim 33 wherein said nuts comprise peanuts.

Claim 48. (previously presented): The nut butter spread of claim 42 wherein said nuts comprise peanuts.

Claim 49. (previously presented): The process of claim 33 wherein the nuts comprise skins.

Claim 50. (previously presented): The nut butter spread of claim 42 further comprising nut skins.

Claim 51. (previously presented): The process of claim 33 wherein the nut butter spread comprises 65% to 86.7% nut content.

Claim 52. (previously presented): The nut butter spread of claim 42 wherein said nut butter spread comprises 65% to 86.7% nut content.